





## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	DECK 3 DINING ROOM ATTENDANT'S STATION	21	1	No	THE REFRIGERATOR DOOR DID NOT CLOSE PROPERLY.
	<b>Corrective Action: The hinges have been replaced. Item completed.</b>				
2	DECK 3 DINING ROOM ATTENDANT'S STATION	26	0	Yes	ONE STAINLESS STEEL DISH WAS SOILED AND STORED AS CLEAN.
	<b>Corrective Action: Stainless steel dish removed immediately, cleaned, sanitized &amp; crew instructed to follow procedures already set in "Operating guidelines"</b>				
	 				
	2nd STEWARD    Dish Wash Cleaning CHECK LIST.doc    Procedures....				
3	FOOD SERVICE GENERAL	21	1	No	THE TECHNICAL AREAS OF THE KETTLES WERE DIFFICULT TO CLEAN DUE TO PEELING LABELS AND HOLES AT THE UTILITY LINE PENETRATIONS.
	<b>Corrective Action: The peeling labels will be removed and the holes at the utility line penetrations will be closed up.</b>				
4	LUMIERE'S KID'S LINE SOUP STATION	21	1	No	A HOLLOW OPEN HANDLE WAS NOTED ON A LONG HANDLE WHISK, MAKING CLEANING DIFFICULT.
	<b>Corrective Action: Long Handled Whisk discarded, crew instructed to discard items that are not easily cleanable.</b>				
5	LUMIERE'S KID'S LINE SOUP STATION	20	0	No	A DIFFICULT TO CLEAN GAP WAS NOTED AT THE WHISK HEAD JUNCTURE.
	<b>Corrective Action: Whisk was discarded. In future better designed whisks will be ordered to facilitate easier cleaning.</b>				
6	LUMIERE'S HOT GALLEY	26	0	Yes	THE GASKET AREA OF THE KETTLE LID WAS SOILED. THIS WAS IN A FOOD CONTACT AREA.
	<b>Corrective Action: Gasket was removed immediately, cleaned, sanitized. Procedure will be implemented to check on a daily basis. (See attached file).</b>				
					
	Item # 6 DAILY ANITATION CHEC.				
7	LUMIERE'S HOT GALLEY	16	0	Yes	PARTIALLY COOKED VEGETABLES IN A KETTLE WERE TESTED AT 121°F. THESE VEGETABLES WERE TO BE USED TO MAKE STOCK AND THE BONES FOR THIS STOCK WERE BROWNING IN AN OVEN. THE CREW MEMBER HAD TURNED OFF THE KETTLE. THE STAFF WERE INSTRUCTED TO TURN THE KETTLE BACK ON.
	<b>Corrective Action: Immediate corrective action was taken. Crew re-Instructed to follow procedures &amp; prevent partially cooked vegetables from reaching the "Temperature Danger Zone" (See attached file)</b>				
					
	Item # 7 EDURES FOR MAK				
8	LUMIERE'S HOT GALLEY	21	1	No	A SEAM WAS NOTED ALONG A PROFILE STRIP AT THE LEFT FRYER.
	<b>Corrective Action: The profile strip has been refitted. And the remaining small gap has been filled with sealant. Item completed.</b>				

9	LUMIERE'S HOT GALLEY	18	0	Yes
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PARTIALLY COOKED DUCK WAS STORED ON A SHELF ABOVE PARTIALLY COOKED BEEF TENDERLOIN.

**Corrective Action: Corrective action was taken immediately by removing the Duck. Crewmember instructed to follow procedures as regards the safe storage of PHF items. (see attached file).**



Item # 9 DAILY  
ANITATION CHEC.

10	DECK 3 POTWASH	29	0	Yes
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THE HANDWASH SINK WAS PARTIALLY BLOCKED BY SOILED EQUIPMENT.

**Corrective Action: Corrective Action was taken immediately, crewmember instructed to follow procedures (see attached file).**



Item # 10  
WARD CHECK LIS

11	DECK 3 PASTRY	16	0	Yes
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CLOSED CONTAINERS OF PASTEURIZED EGG WHITES WERE TESTED AT 45-46.7°F IN REFRIGERATION UNIT ESPRESSO #329. THE THERMOMETERS IN THIS UNIT NOTED 40°F AND 44°F. THIS PRODUCT WAS REMOVED TO ANOTHER REFRIGERATION UNIT.

**Corrective Action: Crewmember instructed on temperature control requirements & procedures (See Attached file).**



Item #11  
mperature Control E

12	DECK 3 PASTRY	34	0	No
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ONE OF THE DIPPER WELLS WAS OUT OF ORDER.

**Corrective Action: The aft most dipper well faucet will be reinstated.**

13	ANIMATOR'S GALLEY	33	1	No
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GREASE WAS NOTED ON THE DECKHEAD ALONG THE PROFILE STRIPS AND SPEAKER PANEL ACROSS FROM THE GRILL AREA.

**Corrective Action: Area has been deep cleaned & sanitized.**

14	ANIMATOR'S GALLEY	20	0	No
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HOLES WERE NOTED IN THE UPPER COMPARTMENT OF THE ICE MACHINE WHERE FASTENERS WERE MISSING, MAKING CLEANING DIFFICULT.

**Corrective Action: The fasteners were refitted during the inspection. Item complete.**

15	CREW DISHWASH	30	0	No
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PAPER TOWELS WERE NOTED PROVIDED AT THE SOILED DROP-OFF HANDWASH STATION. A SOAP DISPENSER WAS NOT PROVIDED AT THIS HANDWASH STATION.

**Corrective Action: Soap Dispenser was provided immediately.**

16	CREW MESS	33	1	No
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THE EDGES OF THE VINYL DECK COVERING WERE CURLED AROUND THE SCUPPERS, MAKING CLEANING DIFFICULT.

**Corrective Action: Work will commence to rectify violation. (Work Order # 419943).**

17	CREW GALLEY	21	1	No
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AN OVEN THERMOMETER WITH A MINIMUM TEMPERATURE OF 200°F WAS USED IN A HOT HOLD UNIT. THE TEMPERATURE OF THIS UNIT WAS LESS THAN 200°F. A HOT HOLDING THERMOMETER WAS PLACED IN THIS UNIT DURING THE INSPECTION.

**Corrective Action: Immediate corrective action taken**

18	CREW GALLEY	27	0	No
THE INSIDE BOTTOM SECTION OF THE COMBINATION OVEN DOOR WAS SOILED.				
<b>Corrective Action: The glass pane has been removed for cleaning and since refitted. Item completed.</b>				
19	PROVISIONS	33	1	No
THE DECK IN THE PROVISIONS CORRIDOR WAS WORN AND HAD ROUGH PATCHES MAKING CLEANING DIFFICULT.				
<b>Corrective Action: Provision deck area will be resurfaced asap.</b>				
20	SIGNAL BAR	36	0	No
TWO LIGHTS WERE NOT WORKING AT THIS BAR.				
<b>Corrective Action: the lamps were renewed during the inspection. Item completed.</b>				
21	COVE CAFÉ	36	0	No
INSUFFICIENT LIGHT LEVELS WERE NOTED AT THE BACK BAR AREA.				
<b>Corrective Action: Additional lights will be installed in way of the back bar area.</b>				
22	COVE CAFÉ	39	0	Yes
ANTS WERE NOTED ALONG THE DECK NEAR THE PANTRY DOOR.				
<b>Corrective Action: Environmental Officer informed immediately. Area will be monitored. (Baits in place /to be treated by Rentokil on arrival in Port Canaveral 12/11/04).</b>				
23	COVE CAFÉ	33	1	No
THE BULKHEAD-DECK JUNCTURE WAS NOT COVERED. THE BOTTOM SECTIONS OF THE DECORATIVE WOODEN BULKHEAD WERE DAMAGED.				
THESE CONDITIONS MADE CLEANING DIFFICULT.				
<b>Corrective Action: Bottom section of wooden bulkhead panel will be removed and new stainless steel trim will be installed.</b>				
24	COVE CAFÉ	21	1	No
A GAP WAS NOTED AT THE BACK BAR NEAR THE SWING DOOR, MAKING CLEANING DIFFICULT.				
<b>Corrective Action: Gap will be closed up and new stainless steel trim will be installed.</b>				
25	BELL BOX	16	0	Yes
THE LABEL ON THE SQUEEZE BOTTLE OF SOUR CREAM NOTED A FILL TIME OF 8:30 AND A DISCARD TIME OF 12:30. THE INSPECTION TIME FOR THIS AREA WAS 6:30 P.M. THE STAFF STATED THAT THE BOTTLE WAS CLEAN AND THAT THE LABEL HAD NOT BEEN REMOVED FROM THE PREVIOUS USE. IN ADDITION, A NEW LABEL HAD NOT BEEN PLACED ON THE BOTTLE WHEN IT WAS FILLED AT 3 P.M.				
<b>Corrective Action: Immediate corrective action was taken. Crewmember instructed to follow correct procedures. (See attached file).</b>				
 Item # 25 OG VSP Time Tempe...				
26	FOOD SERVICE GENERAL	33	1	No
THE DECKS THROUGHOUT THE FOOD SERVICE AREAS WERE DAMAGED AND HAD ROUGH SURFACES, MAKING CLEANING DIFFICULT.				
<b>Corrective Action: These areas are being repaired on a continuous routine.</b>				
27	FOOD SERVICE GENERAL	16	0	Yes
THE TIME CONTROL PLAN DID NOT HAVE THE SET-UP TIMES AND DISCARD TIMES FOR THE BUFFETS.				
<b>Corrective Action: Set up times &amp; Discard times implemented. (See attached file).</b>				
 Item # 27 opening times.xls				

28 **FOOD SERVICE GENERAL**

15 0 Yes

THE SHELLSTOCK TAGS WERE NOT CORRELATED TO THE DATES WHEN THE MEALS WERE SERVED. THE CHEF WAS ABLE TO EXPLAIN WHEN THE MEALS WERE SERVED DURING THE CRUISE BUT THERE WERE NO WRITTEN RECORDS OF THE DATES OF SERVICE.

**Corrective Action: Dates of Service will be entered on shell stock tags. Crewmember instructed to follow guidelines. (See Attached Files)**



Item #28 Record  
keeping plan f...

29 **CHILD ACTIVITY CENTER**

41 0 No

THE PROCEDURE ON WHAT TO DO SHOULD A CHILD DEVELOP SYMPTOMS OF A COMMON INFECTIOUS CHILDHOOD ILLNESS WHILE AT THE CENTER WAS NOT AVAILABLE. THE MANAGER OF THIS AREA EXPLAINED THE PROCEDURE VERBALLY.

**Corrective Action: Our GI response procedures, posted in the Daily Logbook in each space have been slightly modified and the title changed to read "Illness Response Procedures".**

**The "symptoms requiring removal of child from the center" are located in each space in the binder "ABC's of Childhood Illnesses" (page 18). Inspector stated it should be more accessible.**

**Corrective Action: A page has been added behind Illness Response Procedures in each spaces Daily Log book listing the symptoms.**

30 **MEDICAL**

02 0 No

THE 72-HOUR QUESTIONNAIRES WERE NOT FILLED OUT BY CREW MEMBERS DIAGNOSED WITH GASTROINTESTINAL ILLNESS. IN SOME CASES THE ONLY THING WRITTEN WAS CREW MESS.

**Corrective Action: 72-hour questionnaire will be completed in future by crewmembers & medical will be responsible for it's completion. All ships menus are now accessible to medical staff as recommended.**

31 **POTABLE WATER - TANK DISINFECTION**

08 0 No

THERE WAS NO COMMENT IN THE RECORD OF THE POTABLE WATER TANK CLEANING INDICATING THAT THE TANKS WERE FLUSHED WITH POTABLE WATER FOLLOWING SUPERCHLORINATION AND BEFORE REFILLING.

**Corrective Action: Discussed with Chief Officer, will be added to the PM/AMOS report.**

32 **INTEGRATED PEST MANAGEMENT (IPM)**

41 0 No

THE ACTIVE SIGHTING LOGS DO NOT HAVE VALUES UNDER THE TIME CATEGORY, SO IT WAS UNCLEAR THAT SOME PEST INSPECTIONS WERE CONDUCTED AT NIGHT.

**Corrective Action: Log will be filled in as required**

33 **GOOFY'S POOL**

09 3 Yes

THE FREE CHLORINE RESIDUAL OF GOOFY'S POOL WAS 0.80 PPM. SEVERAL CHILDREN WERE USING THE POOL AT THE TIME OF THE TEST. THE POOL WAS CLOSED BRIEFLY AND RE-OPENED WHEN A RESIDUAL OF 1.2 PPM WAS ACHIEVED.

**Corrective Action: Readings are taken every hour. Procedures to ensure operator is available at all times when pools are open**



Pool & Spa  
Logs.XLS

34 **MICKEY'S EAR WET PLAY AREA**

10 1 No

THE CHEMICAL AND DAILY ACTIVITY LOG FOR WET PLAY AREA CHEMISTRY WAS COMPLETED EVERY TWO HOURS. THE CHEMICAL/ACTIVITY LOG FORM SPECIFIES FILTER CLEANING AND BAG CHANGES EVERY FOURTH DAY OF OPERATION OR WHEN A PRESSURE DIFFERENTIAL OF 3 BAR IS REACHED, WHICHEVER OCCURS FIRST. THE LOGS CONSISTENTLY SHOW 3 BAR IS NOT REACHED, BUT THE FILTER BAGS ARE CHANGED EVERY 7 DAYS. MICROBIOLOGICAL TESTS FOR E. COLI ARE ONLY COLLECTED DAILY, NOT HOURLY PER THE APPROVED VARIANCE PROTOCOL. THE WET PLAY AREA IS OPENED AT 6 A.M. AND AVAILABLE FOR USE APPROXIMATELY 15 MINUTES LATER. PASSENGERS ACTUALLY APPEAR AND BEGIN USING THE PLAY AREA BETWEEN 7 AND 8 A.M., WHICH CONFLICTS WITH THE VARIANCE PROTOCOL OF A TWO HOUR STABILIZATION PERIOD AFTER OPENING. WHEN THE AUTOMATED CHEMICAL MONITORING SYSTEM ALARMS THERE IS NO ENVIRONMENTAL ENGINEERING MONITORING STATION RESPONSE AS SPECIFIED IN THE VARIANCE PROTOCOL. THE AUTOMATED CHEMICAL MONITORING SYSTEM PROVIDES CONTINUOUS READOUTS OF ONLY PH AND SYSTEM MILLIVOLT LEVELS, IT DOES NOT PROVIDE WATER CHEMISTRY VALUES AS RECORDED IN THE LOG (FREE CHLORINE, ALKALINITY, OR TEMPERATURE.

**Corrective Action: Variation for Notapool operation will be followed as agreed. When the automated chemical monitoring system alarms, a GE automation system alarm point (MICKEY POOL/EAR FLOOD/GENERAL/ALARM) activates in the Engine Control Room which is manned 24 hours a day. DCL head office will work with CDC/VSP on this issue.**

35 LIDO - TOPSIDERS - BUFFET 33 1 No

THE DECK AT THE JUNCTION WITH THE BACK BULKHEAD AND WHERE IT JOINS THE BUFFET COUNTERS WAS NOT COVERED

**Corrective Action: These** areas are being repaired on a continuous routine..

36 LIDO - TOPSIDERS GALLEY 21 1 No

THE UNDERSIDE EXTERIOR OF THE TILTING PANS HAD DAMAGED METAL WHICH LEFT GAPS AND OPEN VOIDS. ADDITIONALLY, THE MANUFACTURERS CONTROL PANEL LABELS WERE PEELING FROM THE TILTING PANS, MAKING CLEANING DIFFICULT.

**Corrective Action: The damaged metal on the underside exterior of the tilting pans will be repaired. In addition, the peeling labels will be removed.**

37 LIDO - TOPSIDERS GALLEY 33 1 No

A DIFFICULT TO CLEAN GAP WAS PRESENT WHERE TWO BULKHEAD PANELS WERE SEPARATING FROM THE PROFILE STRIP BENEATH TILTING PAN 641 IN THE HOT GALLEY.

**Corrective Action: The profile strip has been refitted so as to remove the gap between the two bulkhead panels. Item completed.**

38 LIDO - TOPSIDERS DISHWASH 33 0 No

A DISHWARE RACK WAS SET ON THE DECK AND USED AS A DECK STAND FOR DIRTY DISHWARE STACKED BENEATH THE DIRTY LANDING TABLE.

**Corrective Action: Immediate corrective action taken, crewmembers instructed to use approved deck stand.**

39 COMMENT - CORRECTIVE ACTION \* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .